
3-Gang Menu, vegan chf 59

Rande / Polenta / Crumble

A LA CARTE

Vorspeisen, rein pflanzlich vegan

Soup du Jour gf	12
Blattsalate, Kräuter, Salatsauce, Kernen gf	14
Apium Cicer, Sellerie Carpaccio, Kichererbsen-Kapern Creme, Cherry Tomate gf	17
Rande grilliert, Randen Tahini Creme, Orange, Grünes, Dukkah gf	17

Hauptgang, rein pflanzlich vegan

Polenta, Pekannüsse, Federkohl, Pilze, Merlot Sauce, Rotkraut Topping gf	36
Blumenkohlsteak, Erbsen Minze Creme, Kartoffel, Rotkraut Topping, Nüsse und Samen gf	36
Donna's Burger, Malz Bao Bun, Cashew Creme, Spicy Mayonnaise, Zwiebel-Apfel-Chutney, Ayvar, Coleslaw, Kartoffel-Spalten	32

Hauptgang Fleisch

Pollo «Coq au vin» in Rotweinsauce, Grüne Bohnen, Kartoffelgratin gf	42
Lammragout «Brauer Art», geröstete Karotten, Rotkraut Topping, Basmatireis gf	42
Don's Burger vom Weiderind mit Käse überbacken (medium), Malz Bao Bun, Spicy Mayonnaise, Zwiebel-Apfel-Chutney, Ayvar, Coleslaw, Kartoffel-Spalten	35

Desserts, rein pflanzlich vegan

Crema Catalana von Kokosnussmilch und Passionsfrucht, Ingwer Glace gf	14
Chocolate Tarte, Orangensauce, Hafer-Cookie, Vanille Glace gf	14
Johnny Crumble, Vanille Glace gf	14

Allergien/s, bitte fragen Sie uns / please ask us // GF Glutenfrei / glutenfree

Preise, prices in chf // incl. Mwst / vat // Rind / Beef, CH // Lamm / Lamb, Irl // Poulet, Chicken, CH

3-course menu, plant based chf 59

Beetroot / Polenta / Crumble

A LA CARTE

Starters, plant based

Soup du Jour gf	12
Leaf salads, herbs, salad sauce, roasted seeds gf	14
Apium Cicer, celery carpaccio, chickpeas caper cream, cherry tomate gf	17
Grilled beet root, beet root tahini cream, orange, greens, dukkah gf	17

Mains, plant based

Polenta, pecan nuts, kale, mushrooms, merlot sauce, red cabbage topping gf	36
Cauliflower steak, green pea mint cream, potato, red cabbage topping, nuts and seeds gf	36
Donna's Burger, malt bao bun, cashew cream, spicy mayonnaise, onion apple chutney, ayvar, coleslaw, potato wedges	32

Mains, meat

Pollo «Coq au vin» in Rotweinsauce, Grüne Bohnen, Kartoffelgratin gf	42
Lamb stew "Brewer Style", roasted carrots, red cabbage topping, basmati rice gf	42
Don's free range beef cheese burger (medium), malt bao bun, spicy mayonnaise onion apple chutney, ayvar, coleslaw, potato wedges	35

Desserts, plant based

Crema Catalana of coconut milk and passionfruit, ginger ice cream gf	14
Chocolate Tarte. orange sauce, oat cookie, vanilla ice cream gf	14
Johnny Crumble, vanilla ice cream gf	14